

**Takeaway Menu**

**Phone 376 3095**

**APERITIVI**

<b>Pane Ciabatta</b>	Olafs bakery loaf, River Estate olive oil, aged balsamic, rosemary sea salt butter	9.5
<b>Pizza all' Aglio</b>	Garlic pizza bread, aioli	7.5
<b>Olive</b> <sup>GF</sup>	Selection of premium marinated olives	8.5

**PRIMI**

<b>Polpette</b>	Australian Wagyu meat ball, smoked tomato passata, pinenuts, salsa verde	16.0
<b>Burrata</b> <sup>GF</sup>	Massimo's cow milk burrata, black garlic, heirloom tomatoes, basil	19.9

**INSALATE**

<b>Rucola</b> <sup>GF</sup>	Rocket, pear, grana padano, white balsamic, olive oil	11.5
<b>Verde</b> <sup>GF</sup>	Salad greens, cucumber ribbons, crunchy bean sprouts, fresh herbs, spring onions, celery hearts, tomato, chardonnay vinegar, olive oil	15.0

**PIZZA**

<b>Margherita</b>	Napoli style tomato, buffalo mozzarella, basil	24.5
<b>Salami</b>	Italian salami, white mozzarella, parsley	24.0
<b>Capricciosa</b>	Ham, tomato, mushroom, artichokes, anchovy, capers	25.5
<b>Pollo Arrosto</b>	Chicken, pumpkin, pine-nuts, pear relish, rocket	26.0
<b>Alla Salsiccia</b>	Pepperoni, kalamata olives, tomato, chilli	26.0
<b>Funghi</b>	Portobello, Swiss brown & button mushroom, gorgonzola	26.5
<b>Bianco</b>	Portobello mushroom, garlic, white mozzarella, ham, rocket, white truffle oil, grana padano	26.5
<b>Marinara</b>	Fresh seafood with or without anchovy	29.0
<b>Prosciutto</b>	Prosciutto, buffalo mozzarella, rocket, white truffle oil	29.0
<b>Calzone</b>	Deep dish calzone, chorizo, ham, chicken, caramelized onion, chilli, pear relish	34.0

**PASTA**

<b>Spaghetti Agioli</b>	Salvagno olives, fresh chilli, garlic, olive oil, parsley, feta	18.0	25.5
<b>Spaghetti Bolognese</b>	Beef, pork & pancetta, red wine & tomato ragu, grana padano	18.5	26.0
<b>Spaghetti al Granchio</b>	Spanner crab, squid ink spaghetti, heirloom tomatoes, garlic, zucchini, parsley		31.0
<b>Fettucine Alfredo</b>	Chicken, mushroom, bacon, sage and cream	19.5	28.0
<b>Orecchiette Bagna Cauda</b>	Broccoli, spinach, tomato, anchovy bagna cauda, pecorino romano	18.5	26.0
<b>Risotto alla Barbabietole</b>	Beetroot, Meredith Dairy goat cheese, orange zest & pistachio	19.0	26.9

**PESCE & CARNE**

<b>Pesce</b>	Market fish, herb risotto		39.0
<b>Saltimbocca di Pollo</b>	Chicken scaloppini, prosciutto, smoked mozzarella, lemon sage cream, garlic roast potato		36.9
<b>Agnello</b> <sup>GF</sup>	Coastal spring lamb rack, chargrilled eggplant, smoked Clevedon Valley buffalo curd, pomegranate, black garlic		40.0
<b>Filetto</b> <sup>GF</sup>	Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus		40.0
<b>Costata di Manzo</b> <sup>GF</sup>	Chargrilled grain fed Australian scotch fillet, Jersey bennie potato, truffle, porcini, mascarpone & chive butter, pepper dew, pickled red onion, watercress, aged balsamic		44.0

**CLASSICS**

<b>Calamari Fritti</b>	Calamari, aioli, rocket		24.5
<b>Vitello Tonnato</b>	Seared tuna, roasted veal, crispy capers, tuna mayonaise		24.5
<b>Caesar</b>	Baby cos, poached egg, bacon, croutons, parmigiano reggiano, anchovy dressing		24.0
<b>Linguine alla Marinara</b>	Prawn, mussels, cockles, tuna, white wine, garlic, chilli		29.5
<b>Surf &amp; Turf</b>	Chargrilled eye fillet, tiger prawns, crispy polenta, béarnaise sauce		42.0

**CONTORNI**

<b>Verdure</b> <sup>GF</sup> Seasonal vegetables	9.9
<b>Polenta Bianca</b> Crispy parmesan white polenta, grana padano, truffle salt	9.9
<b>Patate al Rosmarino</b> <sup>GF</sup> Roasted potatoes, garlic, rosemary	9.9
<b>Spaghetti Aglio e Olio</b> Spaghetti, chilli, parsley, parmesan	12.0

**DOLCI**

<b>Tiramisu</b> Traditional espresso dessert	14.9
<b>Dolce di Datteri</b> Sticky date pudding, vanilla poached pears, ginger ice cream, hot caramel, pistachio	14.9
<b>Baked New York Cheesecake</b> Raspberry coulis, vanilla cream	14.9
<b>Marquise al Cioccolato</b> Valrhona caramelia chocolate, toasted peanuts, salted caramel, crunchy pearls	14.9